Cold Appetizers

CRAB LOUIE COCKTAIL jumbo lump crab, remoulade | 20
CRAB DIP TARAMASALATA Mediterranean spread topped with blue lump crab and olives | 16
JUMBO SHRIMP COCKTAIL 5 shrimp, atomic cocktail sauce | 22
HAWAIIAN TUNA CRUDO* with grape and cherry tomato medley | 14

Hot Appetizers

JUMBO LUMP CRAB CAKE with dilled tartar sauce | 22
PRIME MEATBALLS prime chuck, brisket, short rib Three | 9 Five | 14
PARMESAN YEAST ROLLS made to order, finished with Maldon sea salt | 5

Soup & Salads

LOBSTER BISQUE lobster morsels, horseradish goat cheese Cup | 12 Bowl | 15
SONOMA GREENS SALAD spicy pecans, goat cheese, apples, kalamata olives, honey vinaigrette | 12
WEDGE SALAD iceberg, blue cheese, warm bacon, cherry tomatoes | 14
CAESAR SALAD* white anchovies, shaved pecorino, fresh lemon | 12

Entrée Salads

CRAB & SHRIMP NAPOLEON blue crab, shrimp, mango, and tomato atop smoked tomato vinaigrette | 24
BLUE CRAB LOUIE jumbo lump crab, remoulade, iceberg lettuce, heirloom cherry tomatoes, eggs and asparagus | 28
MEDITERRANEAN SEAFOOD SALAD crab, shrimp, and calamari with tomato, olives, cucumbers, and feta cheese | 28
SALMON SONOMA broiled North Atlantic salmon fillet on a bed of spring mix tossed in honey vinaigrette with pickled onions, goat cheese, spicy pecans and olives | 24
SHRIMP OR CHICKEN CAESAR SALAD crisp romaine lettuce with caesar dressing and fresh shaved pecorino, topped with your choice of chicken or shrimp | 18

Sandwiches

CRAB CAKE buttered potato bun, Dijon mustard, lettuce, tomato, and pickled onion | 25
FARMHOUSE BURGER* smashed beef patty topped with American cheese, smoked bacon, pickled onion, fried egg | 19
LOBSTER ROLL tender chunks of Maine lobster in a creamy dressing on a buttered roll | 29

Chef Selects

NORWEGIAN SALMON with asparagus | 36
HAWAIIAN AHI TUNA* sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
MISO-GLAZED S EABBASS crab fried rice, chilled cucumber slaw | 50
ROASTED AMISH CHICKEN natural half chicken in a rich pan sauce with parmesan mashed potatoes | 24
FILET* 7 oz., single farm, barrel-cut | 46
PRIME KING CRAB LEG 1 lb. of the largest legs available, steamed and scored with lemon-garlic butter | 89

Plant-Based

VEGETARIAN MEATBALLS with smoked tomato sauce Three | 14
VEGAN BOLOGNESE Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

Sides

CRAB FRIED RICE | 19 LYONNAISE POTATOES | 14 PAN-SEARED BROCCOLI | 10
STEAMED SPINACH | 9 VEGAN BOLOGNESE | 12 STEAK MUSHROOMS | 11 ASPARAGUS | 12
CREAMED SPINACH | 11 FRENCH FRIES | 6 PARMESAN MASHED POTATOES | 10

All of Truluck’s menu items are trans-fat free.

*Consumer Advisory: if you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

*For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illnesses. Please alert your server of any food allergies immediately.
Take It Easy

VOILA! A sensory tour de force of dry ice smoke, Vodka, cava, Chambord, pineapple juice, raspberries | 16

PRETTY IN PINK Vodka, lemon juice, muddled strawberries, mint | 14.5

LIVELY UP Hendrick's, raspberry syrup, lime juice, ginger beer, with cucumber slices | 14.5

EMERALD CITY Blueberry Vodka, yellow Chartreuse, lemon juice | 14.5

We Dare You

HOUSE OLD FASHIONED Rye, spiced orange syrup, angostura & orange bitters | 14.5

NUEVO OLD FASHIONED Añejo Mezcal, Meletti Amaro, Ancho Reyes, West India Orange bitters | 14

SMOKE & MIRRORS Mezcal Añejo, Tequila, lemon juice, Chambord, cilantro leaves, cucumber | 18.5

UPPER MANHATTAN Butter-Washed Rye, Chinato Vermouth, maple syrup, black walnut bitters | 18.5

KOLA FASHIONED Rye, Kola syrup, West India Orange bitters | 16.5

Pride & Joy

PASSION MARGARITA Tequila, Grand Marnier, passionfruit syrup, West India Orange bitters | 14.5

LOST PLANE Flor de Cana 12 year Rum, Aperol, Montenegro | 14.5

FIRE SIDE CHAT Bourbon, Averna, Ancho Reyes, bitters, cinnamon syrup | 14

ESPRESSO MARTINI Vodka, Averna, demerara gum syrup, cold brew coffee | 14.5

Tequila & Mezcal

CLASE AZUL, REPOSADO | 30

DON JULIO, 1942 | 34

HERRADURA, AÑEJO | 16

HERRADURA, REPOSADO | 18

ILEGAL, AÑEJO, MEZCAL | 28

Bourbon & Whiskey

ANGELS ENVY, BOURBON | 18

BUFFALO TRACE | 13

JACK DANIEL'S, SINGLE BARREL | 18

MIDLETON, VERY RARE, IRISH WHISKEY | 22

RED BREAST, 15 YEAR | 28

TX WHISKEY | 13

WHISTLE PIG RYE | 26

WOODFORD RESERVE | 16

Malt Scotch

BALVENIE, 14 YEAR, CARIBBEAN CASK, SPEYSIDE | 20

CRAGG ANMORE, 12 YEAR, SPEYSIDE | 18

GLENLIVET, 18 YEAR, SPEYSIDE | 30

GLENLIVET, 25 YEAR, SPEYSIDE | 68

GLENMORANGIE, 10 YEAR, SPEYSIDE | 15

JOHNNIE WALKER, BLUE | 50

LAGAVULIN, 16 YEAR, ISLAY | 28

MACALLAN, 18 YEAR, HIGHLAND | 48

MACALLAN, RARE CASK, HIGHLAND | 44

OBAN, 14 YEAR, WEST HIGHLAND | 18

TALISKER, 10 YEAR, ISLE OF SKYE | 18

MACALLAN, REFLEXION, SPEYSIDE | 1 oz. | 82

MACALLAN, REFLEXION, SPEYSIDE | 2 oz. | 162

Cognac & Brandy

COURVOISIER, V.S.O.P., COGNAC | 16

HENNESSY, X.O., COGNAC | 40

REMY MARTIN V.S.O.P., COGNAC | 28

PIERRE FERRAND, AMBER, COGNAC | 14

GERMAIN-ROBIN, VIognier Grappa | 15

REMY MARTIN, LOUIS XIII, COGNAC | .5 oz. | 95

REMY MARTIN, LOUIS XIII, COGNAC | 1 oz. | 190

REMY MARTIN, LOUIS XIII, COGNAC | 1.5 oz. | 285